RECIPE

Buttermilk Biscuits

Tall, tender whole-wheat-and-white buttermilk biscuits for breakfast, made with a little butter and olive oil, folded for layers, baked hot and easy to freeze before baking.

MAKES

8 biscuits US Metric

TOTAL

30 min

Ingredients

- [ ] 1 cup all-purpose flour, spooned and leveled
- [ ] 1 cup plus 1 tbsp whole-wheat flour, spooned and leveled
- [ ] 1 ¾ tsp baking powder
- [ ] ½ tsp salt
- [ ] 1 tsp sugar
- [ ] 2 tbsp cold unsalted butter
- [ ] 1 tbsp olive oil, cold
- [ ] ⅔ cup plus 1 tbsp cold buttermilk
- [ ] 2 tsp buttermilk, for brushing
- [ ] parchment for the pan

Method

1. Heat the oven to 450 °F with a rack in the middle. Line a baking sheet with parchment.
2. Whisk both flours, the baking powder, salt and sugar in a big bowl. Grate the cold butter into it on the big holes of a box grater. Toss with your fingertips until the butter is in flakes the size of small peas.
3. Stir the cold olive oil into the ⅔ cup plus 1 tablespoon buttermilk, then pour it in. Stir with a fork about 15 times, only until the dough is shaggy and no dry flour remains.
4. Tip it onto a floured counter and pat it into a rough rectangle. Fold it in thirds, like a letter, then pat out and fold once more. Do not knead.

5. Pat the dough into a 6-by-8-inch rectangle about ¾ inch thick. Cut it into 8 pieces with a floured knife, using straight cuts, with no twisting. Set them 1 inch apart on the pan and brush the tops with the 2 teaspoons of buttermilk.

6. Bake 12 to 15 minutes, until the tops are deep golden and the bottoms are brown. Serve one warm, as the side to a bowl of bean soup.
